



LE MONT-JOLY

Bistrot



APETIZERS TO SHARE

- Mountain charcuterie board 14 €
- Locally smoked Savoie trout, 12 €
verbena and lemon cream
- Thin wild garlic tart, 12 €
Saint-Nicolas tomme cheese and cured ham

STARTERS

- Crispy pork, 18 €
cabbage salad and blueberry condiment
- Lake Geneva fish on toast, 19 €
ecabèche style, rouille and mesclun salad
- Braised white asparagus with orange, 16 €
Grenoble walnut crust
- Creamy pea and mint soup, 14 €
croutons
- Savoyard salad, starter 16 €
vinaigrette potatoes and crispy Reblochon main 24 €

MAIN COURSES

- Marlens trout, 28 €
smoked beurre blanc, spring vegetables
- Roasted beef filet (200g) with "Trapper's" spices 39 €
sweet potato fries and homemade mayonnaise
- Slow-cooked lamb shoulder pastilla style 28 €
seasonal vegetables and braising jus
- Local burger, 29 €
homemade artisan bun, beef, farmhouse bacon, Véroce
tomme cheese, caramelized onions, mayonnaise,
homemade fries and green salad
- Oven-baked gnocchi with Beaufort cheese, 24 €
Mornay sauce and spinach
- "Grandes Alpes" Fondue, 24 €
Beaufort, Fontina, Vacherin fribourgeois,
served with green salad
(minimum for 2 persons, price per person)



SEASONAL MARKET MENU

From Wednesday to Saturday for lunch

- Starter / Main or Main / Dessert 30 €
- Starter / Main / Dessert 38 €

Menu based on seasonal ingredients and the chef's inspiration - please ask your server for details

KIDS' MENU

- Flavored syrup with water
- Breaded chicken or Roasted fish
- Seasonal vegetables ou Homemade fries
- Ice cream scoop or Dessert of the day
- 20 €

DESSERTS

- Selection of local artisan cheeses, 14 €
- Baba infused with Savoie pine liqueur 10 €
- "Mont-Joly" floating island 10 €
- Fresh fruit tartlet 10 €
- Ice cream sundae of the moment 10 €
- Dessert of the day 10 €
- Ice creams and sorbets 1 scoop 3.50 €
- 2 scoops 6 €
- 3 scoops 9 €

